



CRISPY CHICKEN LEGS WITH SCALLION CHIMICHURRI

and Black Beans over Lime Rice



HELLO

SCALLION CHIMICHURRI

We've amped up the flavor and texture of classic chimichurri by swapping traditional parsley for bright and crunchy scallions.

PREP: 15 MIN | **TOTAL: 40 MIN** | **CALORIES: 1220**



Scallions



Roma Tomato



Black Beans



Chicken Legs



Jasmine Rice



Garlic



Lime



Chicken Stock
Concentrate



Southwest
Spice Blend



Sour Cream
(Contains: Milk)

START STRONG

Scallions are milder than onions, but if you want to mellow them out even more, char them! Trim, toss with a drizzle of oil, then cook over high heat until they're flecked with dark brown spots and slightly wilted.

BUST OUT

- Zester
- Small pot
- Strainer
- 2 Small bowls
- Paper towels
- Medium pot
- Large pan
- Vegetable oil (2 tsp | 4 tsp)
- Olive oil (2 TBSP | 4 TBSP)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Roma Tomato 1 | 2
- Lime 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Chicken Legs 16 oz | 32 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Jasmine Rice ½ Cup | 1 Cup
- Chicken Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

WINE CLUB

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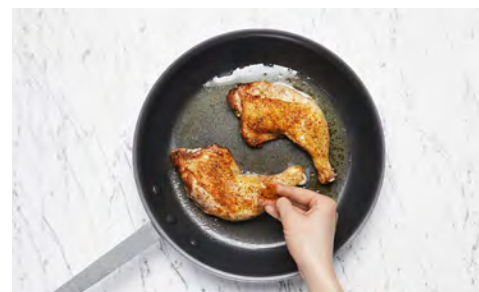
1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim, then roughly chop **scallions**. Mince or grate **garlic**. Dice **tomato**. Zest 1 tsp zest from **lime**; quarter lime. Drain and rinse **beans**.



4 MAKE CHIMICHURRI

In a small bowl, combine **scallions**, **2 TBSP olive oil**, another **1 tsp Southwest Spice** (we'll use the rest in the next step), **¼ tsp garlic**, and juice from **1 lime wedge**. Season generously with **salt** and **pepper**. Taste and add more garlic or lime juice if you like.



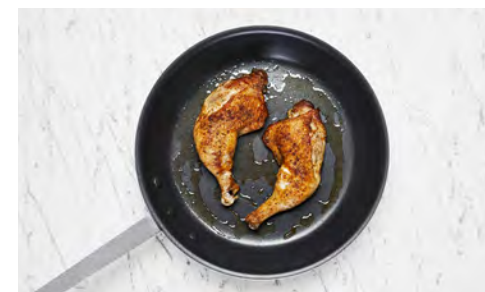
2 SEAR CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large ovenproof pan over medium-high heat. Add chicken, skin sides down. Cook until skin is browned, 4-6 minutes. Flip and cook until browned on other side, 3-4 minutes. Turn off heat; sprinkle with **1 tsp Southwest Spice**.



5 COOK BEANS AND MAKE CREMA

Heat a drizzle of **oil** in a medium pot over medium-high heat. Add **tomato** and remaining **garlic**. Cook, stirring, until softened and fragrant, 1-2 minutes. Stir in **beans**, **stock concentrate**, **¼ cup water**, remaining **Southwest Spice**, **salt**, and **pepper**. Simmer until thickened, 5-10 minutes. Remove from heat; stir in **1 TBSP butter**. In another small bowl, combine **sour cream**, half the **lime zest**, juice from **1 lime wedge**, 1 TBSP water, and salt.



3 COOK CHICKEN AND RICE

(If pan is not ovenproof, transfer chicken to a lightly oiled baking sheet.) Roast **chicken** until browned and cooked through, 15-20 minutes. Meanwhile, bring **¾ cup water** and a large pinch of **salt** to a boil in a small lidded pot. Once boiling, add **rice**, then cover and reduce heat to low. Cook until water has absorbed, 15-20 minutes.



6 FINISH AND SERVE

Fluff **rice** with a fork, then stir in **1 TBSP butter**, remaining **lime zest**, and the juice from remaining **lime wedge**. Season with **salt** and **pepper**. Divide rice and **chicken** between plates. Top rice with **bean mixture** and **lime crema**. Drizzle chicken with **chimichurri**.

STAY COOL

Cool crema over warm beans will tantalize your taste buds.

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